Daria
RISTORANTE

New Year's Eve

31 DECEMBER 2026

WELCOME APPETISER

TUSCAN CROSTINO, IN A CHOUX BUN

Choux bun filled with chicken liver pâté
on Fontecornino apple purée with rosemary

STARTERS

ROVEJA AND ARTICHOKES

Roveja wild pea polenta creamed with pecorino,
sautéed artichokes and anchovy sauce

FESTIVE CAPON

Cardoon flan, capon stuffed with prunes and dried fruit
on a white wine and pecorino fondue

FIRST COURSE

SAFFRON AND OSSOBUCO

Monticchiello saffron risotto
with ossobuco ragù and gremolata

MAIN COURSE

PORK CHEEK AND CHESTNUTS

Pork cheek, chestnut cream,
pomegranate and sautéed chicory

DESSERT

LA RICCIOLINA

Shortcrust tart with chocolate and almond cream,
topped with meringue

AT MIDNIGHT

LENTILS AND COTECHINO, OUR WAY

Raviolo filled with house-made cotechino and lentil foam

Bread, focaccia and breadsticks baked in-house

€90 · DRINKS NOT INCLUDED